

# MENU

## TO START

- CALAMARI FRITTI** 7.5  
Marinara sauce | parmesan | garlic & basil oil
- CRISPY BRISKET NUGGET** 8.5  
Sriracha | tarragon | tiger sauce | beet purée
- SCALLOPS** 13  
Creamy polenta | wild mushroom ragout | parsnip crisps
- GRILLED PEAR & HALLOUMI** 7.5  
Rocket | champagne vinaigrette *Vegan*
- WEST COUNTRY MUSSELS** 8  
Chorizo | Scaramanga Pale Ale | crusty bread
- FRIED GYOZA DUMPLINGS** *V* 7.5  
Asian vegetable dumplings | soy dipping sauce

## MAIN COURSE

- ASSIETTE of LAMB** 21.5  
Herb crusted rack | cassoulet of shank | confit leg | roasted sprouts | butternut purée
- CONFIT CELERIAC STEAK** *Vegan* 15.5  
Gratin potatoes | chilli buttered tenderstem
- WEST COUNTRY MUSSELS** 16  
Chorizo | Scaramanga Pale Ale | crusty bread | fries
- PAN ROASTED TUSCAN MONKFISH** 18.5  
Cannellini bean purée | lobster & tomato bisque linguine
- AUTUMN SALAD** 15  
Bulgur wheat | honey roast figs | balsamic red onions | roasted pumpkin | Brussel sprouts | red apple | blackberry & maple dressing | toasted pumpkin seeds
- Add Sumac Chicken or Chargrilled Steak** 4

## SIDES

- SKINNY FRIES** *Vegan* 4.5
- BEEF DRIPPING FRIES** 5
- PICKLED ONION RINGS** *Vegan* 4.5
- HALLOUMI FRIES** *V* 5.5
- PARMESAN GARLIC FRIES** 5.5
- BEEF CHILLI CHEESE FRIES** 5.5
- DAUPHINOISE POTATOES** *V* 5.5
- BUTTERED GREENS** *V* 4.5
- GARDEN SALAD** *V* | *Vegan* 4



## STEAKHOUSE

Creating your perfect steak is as easy as  
1 - 2 - 3

### 1. CUT

- FILLET** 8oz 30
- RIB-EYE** 12oz 29
- SIRLOIN** 10oz 27
- FLAT IRON** 12oz 27
- TO SHARE...**
- CHATEAUBRIAND** 20oz 70
- COTE DU BOEUF** 35oz 70
- PORTERHOUSE** 40oz 80
- TOMAHAWK** 40oz 80

### 2. SIDE

- BEEF DRIPPING CHIPS
- SKINNY FRIES
- POTATO DAUPHINOISE
- SWEET POTATO FRIES
- GARDEN SALAD



### 3. SAUCE

- CHIMICHURI
- BOURBON PEPPERCORN SAUCE
- WHB PORT & STILTON SAUCE
- GARLIC & HERB BUTTER
- BÉARNAISE

All served with a portobello mushroom | balsamic roasted cherry vine tomatoes | your choice of side and one of our delicious steak sauces.

Sharing steaks also include a 500ml carafe of our Redrock Shiraz or you can upgrade to a bottle of our best seller: Finca La Nina Malbec for just 13.95

## BURGERS

- CLASSIC** 15.5  
Twin patties | American cheese | ketchup | American mustard
- STEAKHOUSE** 16.5  
Twin patties | maple cured bacon | Monterey Jack cheese | WHBurger sauce
- DOWN & DIRTY** 17.5  
Steak patty | BBQ crusted chicken breast | maple bacon | Swiss cheese | Red-Jon sauce
- SPICY SEÑORITA** 16.5  
Steak patty | chilli beef | Jalapeño relish | Mexicana cheese | pickled jalapeños
- GOURMET** 24.5  
Steak patty | seared Fois Gras | sautéed porcini mushrooms | Godminster Cheddar | balsamic onion & truffle relish
- CASE OF THE BLUES** 16  
Twin steak patties | stilton cheese | spiced pear chutney
- THIS LITTLE PIGGY** 17  
Steak patty | BBQ pulled pork | Monterey Jack cheese
- BBC BURGER** 16  
BBQ crusted chicken breast | American cheese | coriander mayo
- SCALLOP & LOBSTER BURGER** 21  
Coriander, chilli & mango salsa
- CLASSIC NO MEAT** *Vegan* 15  
Moving Mountains plant based patties | vegan American cheese | American mustard | ketchup
- BBQ NO MEAT** *Vegan* 15.5  
Moving Mountains plant based patty | pulled BBQ jackfruit | vegan cheddar | vegan mayo

All served with shredded iceberg, diced onion, dill pickles and your choice of side...

## BURGERS SIDES

- SKINNY FRIES** *V*
- SWEET POTATO FRIES** *V*
- BEEF DRIPPING FRIES**
- TRUFFLE FRIES** *V* +£1
- PARMESAN GARLIC FRIES** +£1
- BEEF CHILLI CHEESE FRIES** +£1

